

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

| Date: | 29 September 2021 | | |
|-----------------------------|-------------------------|------------------------------------|-------------------|
| | DAY | MONTH | YEAR |
| Requested by: | Kevin Vargas, Commu | nity Media and Constituent Liaison | |
| 1 7 | NAME | Position | |
| Transmitted by: | | | |
| Transmitted by. | ICE Denver Field Offic | e Executive Review Unit | |
| | NAME | POSITION | |
| Were electronic files sent? | | | |
| YES ☑ | No □ | | |
| How many people are curren | ntly being cohorted/q | uarantined due to sickness? | |
| Number of people currently | cohorted/quarantine | d due to sickness: | 1 |
| | | L | |
| FORMAL COUNTS: 2.8 | \$7 A | | |
| FURMAL COUNTS: 2.0 | V . A. | | |
| How many people were mos | t recently formally c | ounted in this facility? | |
| Number of people mo | ost recently formally | counted in the facility: 6 | 95 |
| How many people formally | counted in this facilit | ty describe themselves as the | following gender? |
| Female: 72 | | | |
| <i>Male:</i> 623 | | | |
| Nonbinary: n/a | <u></u> 1 | | |
| Prefer not to say: | n/a | | |
| | | | |

| How many people formally counted in this | s facility describe themselves as transgender? |
|---|--|
| Number of people that describe the | |
| How many people have been brought into | the facility this week? |
| Number of people brought into the | facility this week: 141 |
| How many people have left the facility this | s week? |
| Number of people who left the facil | lity this week: 120 |
| How many people and where did those who | o left the facility go? |
| Released into community: unknown | own |
| Formally removed from the United | States: unknown |
| Moved to other facility: unknov | wn |
| Other: unknow | wn |
| How many people are currently being hous | sed in the Annex? |
| Number of people who are being ho | oused in the Annex: 216 |
| Female: 70 | |
| Male: 146 | |
| COVID-19 CONFIRMED CASES*: | New Cases this week: Total to date since March 30, 2020: |
| | |
| Individuals Housed in GEO Facility: | 1 647 |
| Individuals Housed in GEO Facility: ICE Detainees: | 9 647 475 |
| · | |
| ICE Detainees: | 9 475 |
| ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECEIVED: | 9 475 0 2 0 146 |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing | 9 475 0 2 0 146 g Checklists |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received Received ✓ | 9 475 0 2 0 146 g Checklists NOT RECEIVED □ |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing | 9 475 0 2 0 146 g Checklists NOT RECEIVED □ |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received ☑ Daily Foods Production Service Re | 9 |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received ☑ Daily Foods Production Service Re Received ☑ Temperature Logs Received ☑ | 9 |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received ☑ Daily Foods Production Service Re Received ☑ Temperature Logs Received ☑ Law and Leisure Library Logs | 9 |
| ICE Detainees: ICE Employees: GEO Employees: Documents Received: Daily Kitchen Opening and Closing Received ☑ Daily Foods Production Service Re Received ☑ Temperature Logs Received ☑ | 9 |

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on September 27, 2021. All population numbers current as of October 4, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of September 29, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 9 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

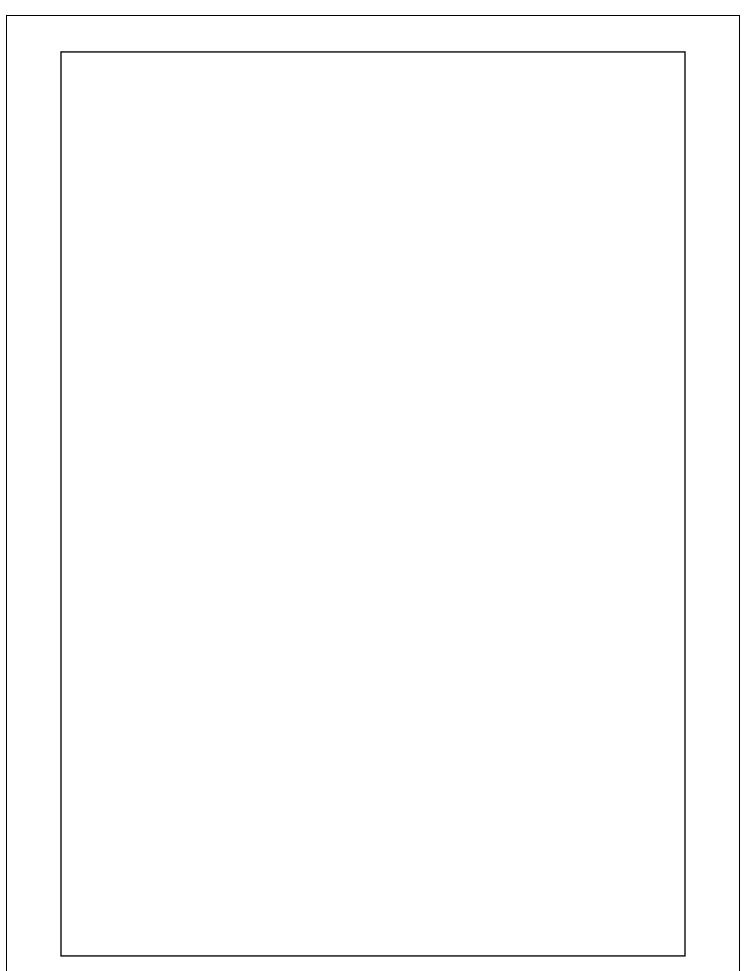
Logs provided for September 20, 2021- September 24, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to eleven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of October 4, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 1, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

| | 5/15/2021 | mass-saamelroinindaseisakus. | CYCLE 2 WEEK-AT-A-GLAN |
|-----------|--|--|--|
| | BREAKFAST | LUNCH | DINNER |
| MONDAY | Rice and Raisins | Chicken Fried Steak | Turkey Bologna |
| | Scrambled Eggs | Whipped Potatoes | Potato Salad |
| | Biscult or Tortilla | Cream Gravy | Vegetarian Beans |
| | Fruit | English Peas | Lettuce, Onion & Pickles |
| | Jelly | Carrots | Mustard & Salad Dressing |
| | Margarine | Dinner Roll | Fruit |
| | Sugar | Margarine | Bread |
| | Coffee | Salad w/ Dressing | Fortified Sugar Free Beverage |
| | Milk 2 % | Fortified Sugar Free Tea | . Transa augus s toe payerage |
| TUESDAY | Dry Cereal | Chicken Patty | Turkey Hot Dogs on |
| | Pancakes | Cream Gravy | Hot Dog Buns |
| | Syrup | Rice | Com |
| | Turkey Ham | Green Beans | Colesiaw |
| | Margarine | Roll | |
| | Sugar | | Macaroni Salad |
| | Coffee | Margarine | Onion |
| | Milk 2 % | Brownie | Pickle Relish / Mustard |
| | MIIK Z 76 | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| NEDNESDAY | Oatmeal | n - 1 - 1 - 1 - 1 | A |
| TEDRESDAY | | Beef and Bean Burrito | Meat and Vegetable Stew |
| | Creamed Meat Gravy | Spanish Rice | Rice |
| | Fried Potatoes | Pinto Beans | Cabbage |
| | Biscuit | Salsa | Onlon |
| | Fruit | Lettuce | Combread |
| | Margarine | Dressing | Salad |
| | Sugar | Cheese | Dressing |
| | Coffee | Peanut Butter Cake | Margarine |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| HURSDAY | Scrambled Eggs | Hamburger Patty | Taco Meat |
| | Diced Potatoes | On Bun | Rice |
| | Jelly | Ranch Beans | Pinto Beans |
| | Ketchup | Oven Fries | Salsa |
| | Biscuit | Green Beans | Shredded Lettuce |
| | Margarine | Shredded Lettuce / Onion | Shredded Cheese |
| | Sugar | Salad Dressing | Tortillas |
| | Coffee | Ketchup | Applesauce Cake |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| RIDAY | Cinnamon Qalmeal | Chicken Nuggets | Chill Mac |
| | Pancakes | Beans | Beans |
| | Syrup | Carrots | |
| | Breakfast Sausage | Rice | Squash w/ Tomato & Onions |
| | Margarine | | Dinner Roll |
| | wargarine | Bread | Margarine |
| | A | | |
| | Sugar | Margarine | Brownie |
| | Milk 2 % | Cake | Brownie Fortified Sugar Free Beverage |
| | Milk 2 % Coffee | Cake Fortified Sugar Free Tea | |
| ATURDAY | Milk 2 % Coffee Farina | Cake Fortified Sugar Free Tea Turkey Ham | Fortified Sugar Free Beverage Chicken Leg Quarter |
| ATURDAY | Milk 2 % Coffee Farina Eggs | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced | Fortified Sugar Free Beverage |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy | Cake Fortified Sugar Free Tea Turkey Ham | Fortified Sugar Free Beverage Chicken Leg Quarter |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced | Fortified Sugar Free Beverage Chicken Leg Quarter Potatoes Augratin |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad | Fortified Sugar Free Beverage Chicken Leg Quarter Potatoes Augratin Mixed Vegetables |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans | Fortified Sugar Free Beverage Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion | Fortified Sugar Free Beverage Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit | Fortified Sugar Free Beverage Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % Dry Cereal | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea Fideo w/ Meat Sauce Green Beans | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad Potato Salad |
| ATURDAY | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % Dry Cereal Eggs Diced Potatoes | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea Fideo w/ Meat Sauce Green Beans Beans | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad Potato Salad Coleslaw |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % Dry Cereal Eggs Diced Potatoes Salsa | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortifled Sugar Free Tea Fideo w/ Meat Sauce Green Beans Beans Green Salad | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad Potato Salad Coleslaw Lettuce |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % Dry Cereal Eggs Diced Potatoes Salsa Tortilla | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad Potato Salad Coleslaw Lettuce Onion |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread |
| | Milk 2 % Coffee Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 % Dry Cereal Eggs Diced Potatoes Salsa Tortilla | Cake Fortified Sugar Free Tea Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing | Chicken Leg Quarter Potatoes Augratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage Turkey Salad Potato Salad Colesiaw Lettuce Onion |

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

| Date: 9/26/21 | | | | Time | : 0315 AN | 1 Time | 184 | 15 p | M |
|--|-------------|--------|-----------|----------|--------------|-----------------|------|---------|---------|
| Shift Checklist | A | M | PI | M | | Comme | nts | | |
| | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft | | 1 | | | | | | | |
| Workers reported to work, no open sores | | 1 | | V | | | | | |
| no skin infections | | V | | / | | | | | |
| no diarrhea | | V | | | | | | | |
| Kitchen is in good general appearance | | V | | / | | | | | |
| All kitchen equipment operational & clean | | 16. | | / | | | | | |
| All tools and sharps inventoried | | 1 | | / | | | | | |
| All areas secure, lights out, exits locked | | | | / | No Ho | + marte | 1 | | |
| DISH MACHINE | Temperature | | Wash 150+ | Rinse 18 | - | | | | |
| Temperature according to manufacturer's specifications | Breakfast | | 153 | 170 | | | | | |
| and chemical agent used in Final Rinse | Lunch | | | D. USER | STRI | PLE_51 | NR | | |
| | | | Dinn | er | 1, | | | > 1 | |
| POT and PAN SINK | K Tempe | | perature | | Wash 110 °F+ | Rinse 110 °F+ 2 | | 200 p | nm |
| Final Rinse Temps determined by chemical agent used | | | Break | | 1287 | 130.4 | | 200 par | |
| Transant. — 29. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19 December 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — 19. — | | | Lune | ch | 120 | 126 | - | 200 | 200AA |
| | | | Dinn | er | - til0 | and. | 1033 | - 25 | ואינעני |
| FREEZER and WALK-IN | Te | emper | ature | | Freezer 0°F | Walk-in | Walk | -in 2 | 1 30 71 |
| | | | | | or below | 35-40 °F | 35-4 | | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -10.3 | 37.2 | 37. | 8 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -8.1 | 35.2 | 39 | .0 | |
| DRY STORAGE | Tempe | eratui | e 45- | 80 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 68 | 68 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 69 | 70 | | | |
| Water Temps & Handwash Areas | AM | | PN | 1 | | | | | |
| romps of manumash Airds | 105-12 | | 105-12 | | | | | | |
| | | O I | 103-1 | | | | | | |
| | 115 | | 10 | pra | | | | | |

Signature, Cook Supervisor (AM)

OATE

OATE

Keyad + Smith
Signature Cook Supervisor (PM)

9.28.2021

FOOD SERVICE MANAGER





Secure Services ***

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

| Shift Checklist | A) | M | PM | | | M Time: 1900 Pr | | | |
|--|--|--------|-----------|----------|--------------|-----------------|------|----------------|------|
| | No | | | _ | | Comm | ents | | |
| All areas secure, no evidence of theft | 110 | Yes | No | Yes | | | | | |
| Workers reported to work, no open sores | - | 1 | | | | | | | |
| no skin infections | - | V | | V | | | | | |
| no diarrhea | | | | / | | | | | |
| Kitchen is in good general appearance | | V | | / | | | | | |
| All kitchen equipment operational & clean | | V | | / | | | | | |
| All tools and sharps inventoried | | V | | 1 | | | | | |
| All areas secure, lights out, exits locked | THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW | V | | / | | | | | |
| DISH MACHINE | | | | | | | | | |
| Temperature according to manufacturer's specifications | | | Wash 150+ | Rinse 18 | 30+ | | | | |
| and chemical agent used in Final Rinse | Breakfast | | 132 | 182 | | | | | |
| | | | Lunc | | 150 | 183 | | | |
| DOT . | | | Dinn | er | 155 | 185 | | | |
| POT and PAN SINK | T | empe | ratur | e | Wash 110 °F+ | Rinse 110 | °F+ | 200 [| nm |
| Final Rinse Temps determined by chemical agent used | |] | 3reak | ast | 128.7 | 129. | 3 | 200 | |
| | | | Lunc | h | 130 | 128 | | 2000 | 1000 |
| | | | Dinn | er | 112 | 115 | | 200 | OOAA |
| FREEZER and WALK-IN | Ter | npera | fure | | Freezer 0°F | Walk-in | W/-1 | k-in 2 | pper |
| | | Port | | | or below | 35-40 °F | | K-m 2 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | ~11.7 | | | | |
| Record temperatures, Freezer and Walk-ins | | | | PM | - 11.4 | 39.2 | 36 | . 3 | |
| DRY STORAGE | Temper | rature | 45-8 | 0 °F | Spice Room | Store Rm | | - Name of | |
| Record temperatures Dry Storage Areas | | | | AM | 68 | 68 | | | |
| Record temperatures, Dry Storage Areas | | |] | PM | 48 | 69 | | | |
| Water Temps & Handwash Areas | 43.5 | | | | | | | | |
| Temps & Hanuwash Areas | AM | OF 4 | PM | | | | | | |
| | 105-120 | | 05-12 | 0 °F | | | | | |
| | (10.5 | | 112 | _ | | | | | |

Signature, Cook Supervisor (AM)

9/25/2 DATE Reyad Smith

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

| Shift Checklist | A | M | Pl | | Comments AM Time: 1900 Pl | | | | |
|--|-----------|--------|---------|------|---------------------------|-----------|-----------------|--------|------|
| | No | Yes | No | Yes | | Commo | ents | | |
| All areas secure, no evidence of theft | 140 | 105 | INO | ies | | | | | |
| Workers reported to work, no open sores | | 1 | 致色溢極 | | - | 1 | | | |
| no skin infections | | ./ | | 2 | | | | | |
| no diarrhea | | 1/ | | 1 | | | | | |
| Kitchen is in good general appearance | | 1 | - | 1 | | | | | |
| All kitchen equipment operational & clean | | 1/ | | V | | | | | |
| All tools and sharps inventoried | | 1 | | 1 | | | | | |
| All areas secure, lights out, exits locked | | V | | 1 | | | | | |
| DISH MACHINE | | Form : | eratur | · · | XX -1 150: | | | | |
| Temperature according to manufacturer's specifications | | | | | Wash 150+ | Rinse 18 | 1 0+ | | |
| and chemical agent used in Final Rinse | Breakfast | | 150 | 184 | | | | | |
| | | | 151 | 183 | | | | | |
| POT and PAN SINK | Dinner | | | 155 | 186 | | | | |
| Final Rinse Temps determined by chemical agent used | | _ | erature | | Wash 110 °F+ | Rinse 110 | | 200 p | pm |
| The state of the state agent used | | - | Break | | 132.4 | 130. | 1 | 2004 | Ph |
| | | | Lunc | | 130 | 131 | | 200 | 8 Ch |
| | | | Dinn | er | 115 | 112 | | 200 | nou |
| FREEZER and WALK-IN | Te | mper | ature | | Freezer 0°F | Walk-in | Wal | k-in 2 | 7 |
| Pagard tomporatures France 1 W 11 | | | | | or below | 35-40 °F | | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -11.4 | 38.8 | 39 | 1.8 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -10.1 | 37.2 | | 1.8 | |
| DRY STORAGE | Tempe | ratur | e 45-8 | 0 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 68 | 68 40 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 69 | 40 | | | |
| | | | | | | | | | |
| Water Temps & Handwash Areas | AM | | PM | | | | | | |
| | 105-120 | °F 1 | 05-12 | 0 °F | | | | | |
| | 120 | | 112 | | | | | | |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

| Date: 9/25/21 | | | | | 0300 AM | | _ |)() PI | <u>M</u> |
|--|-------------|--------|-----------|------------|-------------------------|---------------------|-----|------------------|----------|
| Shift Checklist | | M | PN | | | Commer | its | | |
| | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft | | V | | \$ 2 | | | | | |
| Workers reported to work, no open sores | | Ve | | - | | Frank . | | | |
| no skin infections | | V | | - | | | | | |
| no diarrhea | | V | | harisening | | | | | |
| Kitchen is in good general appearance | | V | | / | | | | | |
| All kitchen equipment operational & clean | | V | | 1 | | | | | |
| All tools and sharps inventoried | | V | | No. and | | | | | |
| All areas secure, lights out, exits locked | 100 | | | " | | | | | |
| DISH MACHINE | Temperature | | | Wash 150+ | Rinse 18 | 0+ | | | |
| Temperature according to manufacturer's specifications | Breakfast | | | 150 | 181 | | | | |
| and chemical agent used in Final Rinse | Lunch | | | | 152 | 182 | | | |
| | Dinner | | | ner | 155 | 181 | | | |
| POT and PAN SINK | Temperature | | | re | Wash 110 °F+ | Rinse 110 | | 200 p | |
| Final Rinse Temps determined by chemical agent used | | | Breakfast | | 135.4 | 137.8 | | 200 pp, | |
| | | | Lun | ch | 132 | 134 | , | 200 | ppn |
| | | | Din | ner | 135 | 100/ | | 20 | oppor |
| FREEZER and WALK-IN | Т | empe | rature | ; | Freezer 0°F or below | Walk-in 35-40 °F | | lk-in 2 40 °F | 3.1 |
| Record temperatures, Freezer and Walk-ins | | | | AM | -8.3 | 32.3 | 3 | 6.7 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -4.5 | 38.1 | 38 | 3.3 | |
| DRY STORAGE | Tem | peratu | re 45 | | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 6-3 | 68 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 65 | 65 | | | |
| Record temperatures, 114 Storage Theas | | | | | | | | | |
| Water Temps & Handwash Areas | A | M | P | M | | | | | |
| ALPERENT TOTAL PROPERTY. | 105-1 | 20 °F | 105- | 120 °F | | | | | |
| | 111 | 9 | 12 | .O | | | | | |

Signature, Cook Supervisor (M)

DATE

JUNE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

Signature, Cook Supervisor (1 111)



FOOD SERVICE MANAGER



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

| Date: 9.22-2021 | | | | Time | :0315 A | M Tim | e: / | 300 | PM |
|--|---------------|-------|--------|--------------|--|-------------------|------|--------|--------|
| Shift Checklist | Al | M | P | M | | Comm | | / 0 | |
| | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft | | X, | | | | | | | |
| Workers reported to work, no open sores | | X | | X | | | | | |
| no skin infections | | X | | X | | | | | |
| no diarrhea | | X | | X | | | | | |
| Kitchen is in good general appearance | | X | | X | | | | | |
| All kitchen equipment operational & clean | | 1 | | X | | | | _ | |
| All tools and sharps inventoried | | X | | X | | | | | |
| All areas secure, lights out, exits locked | | | | X | | | | | |
| DISH MACHINE | 1 | Cemn | eratu | / ~ | Wash 150+ | Rinse 18 | 20.1 | | |
| Temperature according to manufacturer's specifications | | VIII | Break | | \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\ | 1 a b | 707 | | |
| and chemical agent used in Final Rinse | Lunch | | 123 | 10, | | | | | |
| | Dinner | | 1354 | 18/ | _ | | | | |
| POT and PAN SINK | | | | Wash 110 °F+ | Rinse 110 °F+ | | 200 | | |
| Final Rinse Temps determined by chemical agent used | | | | fast | 1/2 | 1 1 7 | | 200 | |
| | | | Lune | | 1.7 | 1/2 | | 7 | 5(16) |
| | | | Dinn | | 1/6 | 112 | | 20 | Wh |
| EDEEZED - LYVALIZ TAY | | | | er | 112 | 113 | | 200 | PPM |
| FREEZER and WALK-IN | Tei | mper | ature | | Freezer 0°F | Walk-in | | k-in 2 | (3.04) |
| Record temperatures, Freezer and Walk-ins | | | | AM | or below | 35-40 °F | 35- | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | PM | 990 | - V | 30 | | |
| DRY STORAGE | Temper | ratur | 0 45 9 | | Spice Room | 37.2° Store Rm | 38 | :5° | |
| Record temperatures Dry Storage Areas | rempe | atul | | AM | Spice Room | 70 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 60 | | | | |
| Transferred State of Transferr | | | | PIVI | 1080 | 650 | | | |
| Water Temps & Handwash Areas | 434 | | Di | _ | | | | | |
| Temps & Handwash Aleas | AM 105-120 | OT | PN | | | | | | |
| 1 | T . | F | 105-12 | | | | | | |
| | 112 | | 112 | | | | | | |
| / / | | | ~ | 1 | | | | | |
| (//// 1) 0 0.33 | 2-202 | 1 | | / | \supset | | | | |
| gnapure, Cook Supervisor (AM) DA | | 1 | | | | | | | |





OPENING and CLOSING CHECKLIST

| Shift Checklist | 1 1 | M | PM | | COMBO AM Time: 1900 P | | | LIVE | |
|---|-------------------|-------------|-----------|--------------|-----------------------|----------|-------|--------|-----|
| Simil Chockingt | | | | | | Comm | ents | | |
| All areas secure, no evidence of theft | No | Yes | No | Yes | | | | | |
| Workers reported to work, no open sores | - | 2 | | | Ĭ. | | | | |
| no skin infections | - | X | | V | | | | | |
| no diarrhea | | × | - | ~ | | | | | |
| Kitchen is in good general appearance | | × | | 1 | | | | | |
| All kitchen equipment operational & clean | | X | | 1 | | | | | |
| All tools and sharps inventoried | | X | | V | | | | | |
| All areas secure, lights out, exits locked | | X | | V | | | | | |
| | | | | V | | | | | |
| DISH MACHINE Temperature according to manufacturer's specifications | - Jan Pol Metal C | | Wash 150+ | Rinse 18 | 30+ | | | | |
| and chemical agent used in Final Rinse | Breakfast | | 156 | 182 | | | | | |
| and statistical agent asea in Pinal Raise | | | Lun | | 150 | 181 | | | |
| | | | Dinn | er | 150 | 184 | | | |
| POT and PAN SINK | - | Temperature | | Wash 110 °F+ | Rinse 110 | °F+ | 200 p | nm | |
| Final Rinse Temps determined by chemical agent used | | | Break | fast | 130 | 132 | | Zou | |
| | | | Lunc | h | 131 | 132 | | Zce | 1 |
| | | | Dinn | er | 115 | 113 | | 7/1 | bow |
| FREEZER and WALK-IN | Te | mper | ature | | Freezer 0°F | Walk-in | Wal | k-in 2 | Pr. |
| | | | | | or below | 35-40 °F | | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -9.6 | 38.5 | 39 | | |
| Record temperatures, Freezer and Walk-ins | | | | PM | +2-9 | 378 | | 18 | |
| DRY STORAGE | Tempe | ratur | e 45-8 | 0 °F | Spice Room | Store Rm | | 43 | |
| Record temperatures Dry Storage Areas | | | | AM | 63 | 45 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 68 | 65 | | | |
| | | | | | | | | - | |
| Water Temps & Handwash Areas | AM | | PM | | | | | - | |
| | 105-120 | °F 1 | 05-12 | | | | | | |
| | 120 | | 115 | | | - | _ | | |

Signature, Cook Supervisor (AM)

an nil

Signature, Cook Supervisor (PM)

9.24.2021

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

| Date: 69 20 2001 | | | | Time | e: 0315 AI | VI Tim | e:18 | | PM |
|--|-----------|--------------|-----------------|-------------|--------------|---------------------------------------|------|-----------------|-------------|
| Shift Checklist | AM | 1 | Pl | | T | Comm | _ | **** | 1 171 |
| | No . | Yes | No | Yes | | COMMI | CIII | | |
| All areas secure, no evidence of theft | | \checkmark | | V. | | | | | |
| Workers reported to work, no open sores | | X | Design Services | - | | | | | |
| no skin infections | 1 | X | | - Committee | | | | | |
| no diarrhea | | X | | - January | | · · · · · · · · · · · · · · · · · · · | | | |
| Kitchen is in good general appearance | | \sim | | - | | | | | |
| All kitchen equipment operational & clean | 1 | X | | _ | | 1 | | | |
| All tools and sharps inventoried | | X | | | | | | - | |
| All areas secure, lights out, exits locked | | | | | | | | | |
| DISH MACHINE | To | empe | ratur | e | Wash 150+ | Rinse 18 | 207 | | |
| Temperature according to manufacturer's specifications | Breakfast | | 154 | 1/4 | ייטע | | | | |
| and chemical agent used in Final Rinse | Lunch / | | 15/ | 11-9 | | | | | |
| | Dinner | | | 155 | Pero | - | | | |
| POT and PAN SINK | Te | emne | perature | | Wash 110 °F+ | Rinse 110 | or+ | 200 - | × |
| Final Rinse Temps determined by chemical agent used | | | Breakt | | 110 | // / / | II. | 200 | opm oppw |
| | | | Lunc | | 117 | - ()) | | 1 | -OPm |
| | | | Dinn | | 110 | 115 | | 200 |) PPN |
| FREEZER and WALK-IN | Tom | | | | Freezer 0°F | | | 200 | Apm |
| | 1 em | pera | iture | | or below | Walk-in 35-40 °F | | k-in 2 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -6 | 374 | 2 | 7/) | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -3 | 361 | 30 | 54 | |
| DRY STORAGE | Tempera | ature | 45-8 | 0 °F | Spice Room | Store Rm | 1 | / / | |
| Record temperatures Dry Storage Areas | | | | AM | 68 | 68 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 71 | 75 | | | |
| | | | | | | | | | |
| Water Temps & Handwash Areas | AM | | PM | | | | | | |
| | 105-120° | F 1 | 05-12 | 0 °F | | - | | | |
| /hm/ | | | (| 1 | Peyad / | SmcH | า | | |

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

GEO Aurora ICE 3130 N. Oakland St

Temperature

| A-1 A-2 A-3 A-4 | 71.91 73.01 72.70 71.91 |
|---|---|
| B-1 B-2 B-3 B-4 | 71.91 72.02 72.02 72.22 |
| C-1 C-2 C-3 C-4 | 72.02 72.22 71.81 72.02 |
| E-1 E-2 | 71.71 72.02 |
| D-1 | 74.92 |
| ISOLATION | 69.80 |
| PATIENT ROOM | 73.31 |
| INTAKE/RECEIVING Tank Temp S-12 Present Value | 721.02 74.48 |
| BOILER-3 Universal Input[1] | 98.10 |
| LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13] | 170.24 |



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street Aurora, CO 80010

Date: Monday, Sept 27, 2021

| | Unit | AIR | WATER/sink | Shower #1 | Shower #2 |
|-------|-----------------------|------|------------|-----------|-----------|
| G-282 | South-A | 73.5 | 1041 | | |
| | South-B | 73.5 | 109.1 | | |
| | South-C | 74.1 | 104.1 | | |
| | South-D | 74.1 | 104.2 | | |
| | South-E | 74.0 | 104.2 | | |
| | South-F | 72.3 | pied | | |
| | South-G | | | | |
| | South-L | 74,4 | 104.1 | | |
| | South-M | 74.8 | ich.1 | | |
| | South-N | 75.0 | alworld | | |
| | South-X | 72.2 | 104.2 | | |
| | South-Y | 72.9 | 104.1 | | |
| | South-Z | | 104.1 | | |
| | South SMU | 728 | 104.9 | | |
| | South SMU Shower 3 | | | | N/A |
| | MED ISO- Room 1 | 73.5 | 104.1 | N/A | N/A |
| | MED ISO- Room 2 | 73.5 | 104.1 | N/A | N/A |
| | MED ISO- Room 3 | 73.5 | 104.1 | N/A | N/A |
| | MEDICAL | N/A | N/A | | |

| PRINT: | Sain Hanson | SIGN: | |
|--------|-------------|-------|--|
| | | | |

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Sept 27, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

| Secure | 50 | nzirac | 3.03 |
|----------|-----|--------|------|
| 25700115 | 360 | rvices | 3 11 |

| Date | Unit | Dayroom | Shower #1 | Shower #2 | Shower #3 | Shower #4 | Shower #5 | Shower #6 | Shower |
|---------|----------------|---------|-------------------------|--------------|--------------|--------------|--------------|--------------|--------|
| 9-28-21 | A-1 | | 104. | | | | | | , |
| | A-2 | | 104,1 | | | | | | |
| | A-3 | | 104.1 104.1 104.2 | | | | | | |
| | A-4 | | 104,2 | | | | | | |
| | B-1 | | 104 1 | | | | | | |
| | B-2 | | 109.2 104.1 | | | | | | |
| | В-3 | | 104.2 | | | | | | |
| | B-4 | | 104,1 | | | | | | |
| | C-1 | | 104.3 | | | | | | |
| | C-2 | | 104.3 | | | | | | |
| | C-3 | | 104,4 | | | | | | |
| | C-4 | | 104.3 | | | | | | |
| | D-1 | | 104,1 | | | | N/A | N/A | N/A |
| | D-2 | | | | | | N/A | N/A | N/A |
| | E-1 | | 104.1 | | | | N/A | N/A | N/A |
| | E-2 | | 104.1 | | | | | | |
| | Phy Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
| | Intake | N/A | | | N/A | N/A | N/A | N/A | N/A |

| PRINT: San Hanson | | | | | SIGN: | | | | |
|---|-------|-------|-------|-------|-------|-------|------|----------|--|
| Write Legibly | | | | | | | | | |
| Medical Showers Temperature Log | | | | | | | | | |
| | | | Name: | | Date: | | | | |
| ROOM | 542 | 540 | 538 | 536 | 534 | 523 | 522 | Tub Room | |
| Air: | 73.1 | 73.3 | 73,4 | 75.1 | 73.3 | 73.2 | 73.3 | | |
| Water: | 104.3 | 104.2 | K4.3 | 104.2 | 104.1 | 104.7 | 1043 | 104.7 | |
| Temperature Taken with a Fluke Mod 52 Digital Thermometer | | | | | | | | | |